

# Pilsssss

- Gravity **12.6 BLG**
- ABV ---
- IBU **40**
- SRM **5.3**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.1 liter(s)**
- Total mash volume **20.7 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.5 kg (76.1%)	81 %	3
Grain	Strzegom Karmel 30	0.3 kg (6.5%)	75 %	30
Grain	Strzegom Wiedeński	0.5 kg (10.9%)	79 %	10
Grain	Weyermann - Acidulated Malt	0.3 kg (6.5%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	25 g	90 min	5 %
Boil	Sladek	25 g	90 min	5.5 %
Boil	Saaz (Czech Republic)	25 g	5 min	5 %
Boil	Sladek	25 g	5 min	5.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	11.5 g	Fermentis